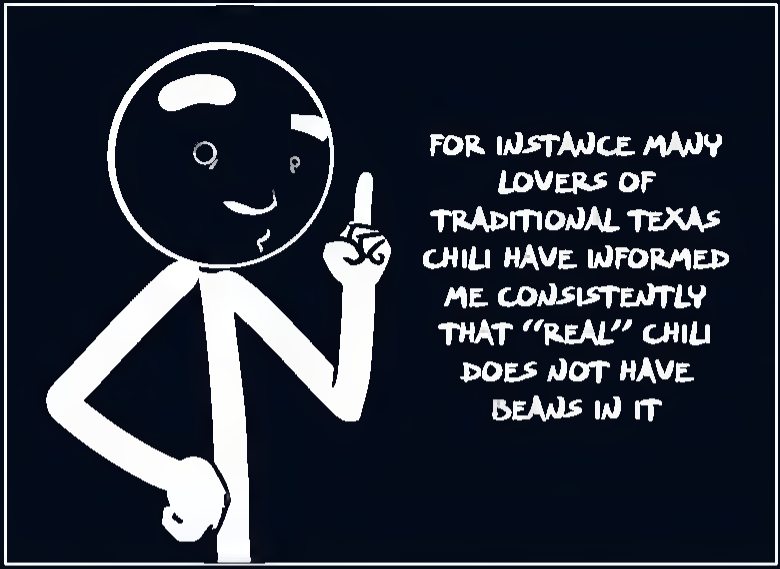
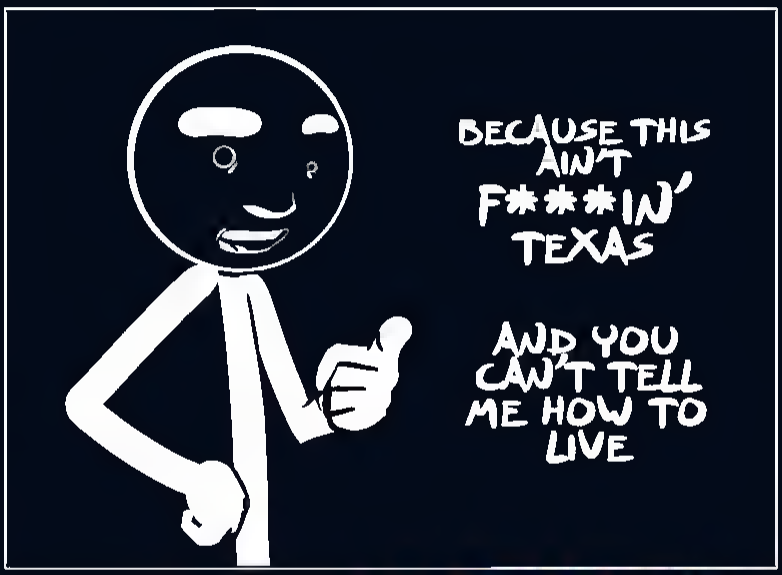
COOKING COMICALLY

TODAY WE HAVE A NEW CHILI RECIPE
IT'S BASED ON MY OLD ONE BECAUSE I TEND TO ITERATE ON MY CHILI FAIRLY OFTEN BASED ON FEEDBACK FROM THE INTERNET


FOR INSTANCE MANY LOVERS OF TRADITIONAL TEXAS CHILI HAVE INFORMED ME CONSISTENTLY THAT "REAL" CHILI DOES NOT HAVE BEANS IN IT

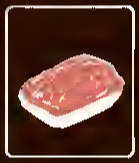
SO I ADDED MORE BEANS


BECAUSE THIS AIN'T F**IN' TEXAS
AND YOU CAN'T TELL ME HOW TO LIVE

TURKEY CHILI
SERVES: 6

INGREDIENTS

THE PRIMARY STUFF



Ground Turkey
1½lb 680g

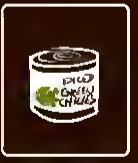
Crushed Tomatoes
28oz 3.5 cups 830ml

Tomato Sauce
15oz 443ml

Tomato Paste
3oz 85g

Black Beans
15oz 425g

White Kidney Beans
15oz 425g



Diced Green Chilies
~¼ Cup 60ml

THE CHOPPED STUFF

Green Pepper
1

Garlic
5 cloves

Onion
1

Olive Oil
2 Tbsp 30ml

THE SPICE STUFF

Chili Powder
2 Tbsp 15g

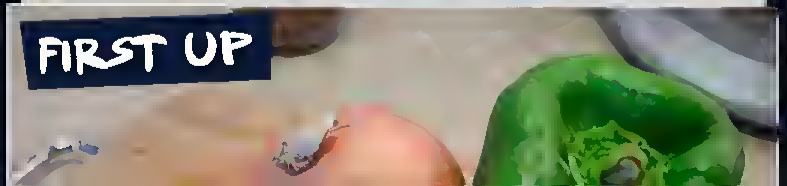
Oregano
2 Tsp 2g

Cumin
1 Tsp 3g

Coriander
½ Tsp 2g

Pepper
to taste

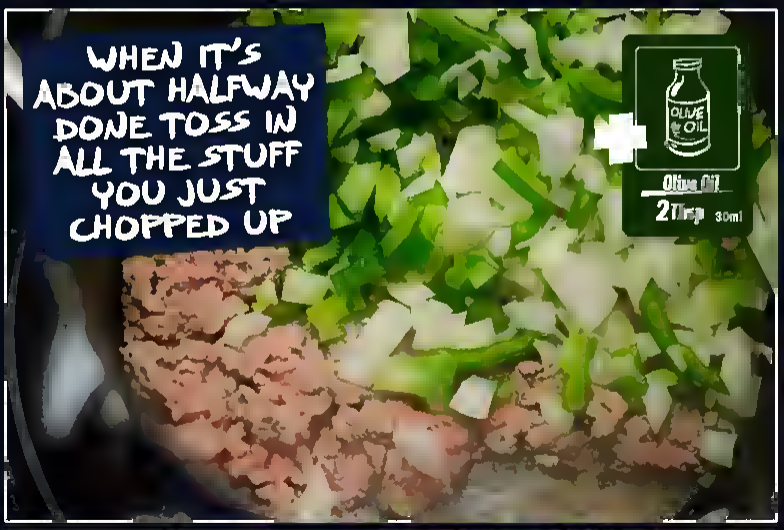
Salt
to taste



GRAB THE THINGS
THAT NEED CHOPPING

AND SLICE 'EM

THROW 1.5LBS OF GROUND TURKEY INTO YOUR POT AND START TO BROWN IT


WHEN IT'S ABOUT HALFWAY DONE TOSS IN ALL THE STUFF YOU JUST CHOPPED UP
OLIVE OIL
Olive Oil
2 Tbsp 30ml

STIR AND CONTINUE COOKING UNTIL THE TURKEY IS BROWNED AND THE ONIONS AND PEPPERS ARE SOFT

THE PRIMARY STUFF

Crushed Tomatoes
28oz 3.5 cups 830ml

Tomato Sauce
15oz 443ml

Tomato Paste
3oz 85g

Black Beans
15oz 425g

White Kidney Beans
15oz 425g

Diced Green Chilies
~1/4 Cup 60ml

THEN ALL OF THE PRIMARY STUFF GOES IN AND IT ALL GETS STIRRED UP

THE SPICE STUFF

Chili Powder
2 Tbsp 15g

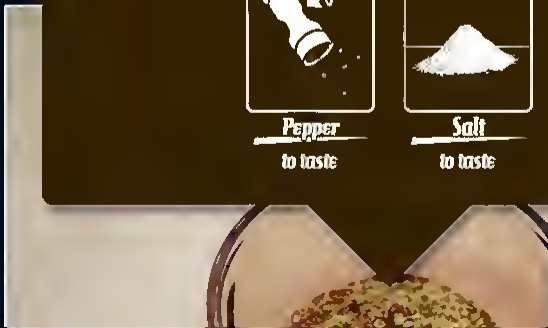
Oregano
2 Tsp 2g

Cumin
1 Tsp 3g

Coriander
½ Tsp 2g

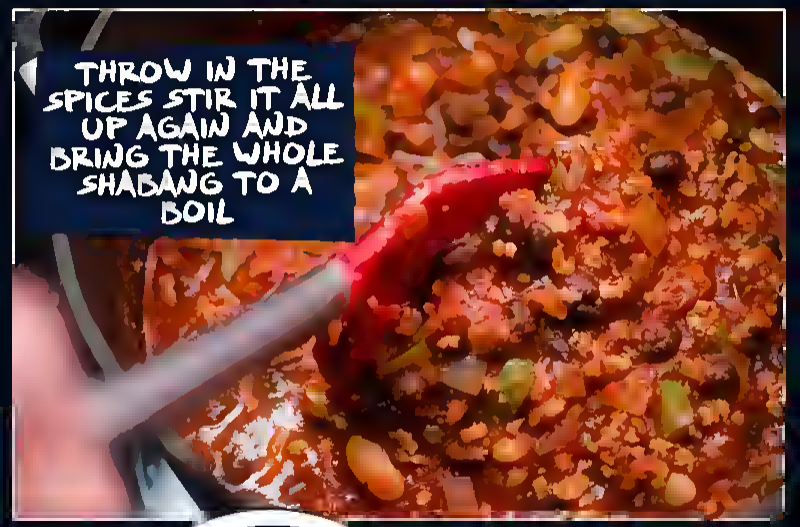
Pepper
to taste

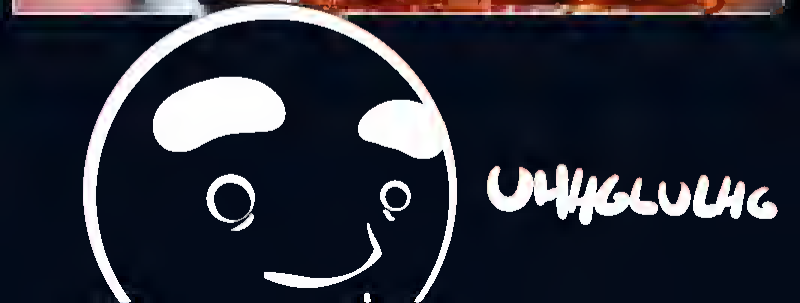
Salt
to taste



THEN WHIP UP THAT

SPICE MIXTURE AND BREATH IN THE MUSK OF LEGENDS


THROW IN THE SPICES STIR IT ALL UP AGAIN AND BRING THE WHOLE SHABANG TO A BOIL


UHHGLULHG

ONCE IT BOILS REDUCE HEAT TO LOW AND SIMMER FOR AT LEAST 2 HOURS

PURGE THE TRAITORS
EMBER WASTE

DRESS IT UP NICE

SERVE HOT AND ENJOY

THE NOTES

- EXPERIMENTATION IS THE NAME OF THE GAME WHEN IT COMES TO MY CHILI. TRY DIFFERENT SEASONINGS, DIFFERENT MEATS, NO MEATS, USE DIFFERENT BEANS, OR NO BEANS, THROW IN SOME JALAPENO AND/OR SERRANO FOR SOME MORE HEAT, ETC. INSTEAD OF WORRYING ABOUT IT NOT BEING WHAT YOU LIKE... TAKE IT AND MAKE IT WHAT YOU LIKE.

- I LIKE TO ADD CHEESE AND SOURCREAM TO MY BOWL OF CHILI, GREEN ONIONS, OYSTER CRACKERS OR CRUNCHED TORTILLAS CHIPS ARE ALL ALSO GOOD.

- THE GAME IN THE SCREENSHOT IS HOUSE OF THE

DYING SUN. IT'S A FIRST AND THIRD PERSON SPACE COMBAT GAME THAT IS MUCH MORE ARCADEY THAN SOMETHING LIKE ELITE: DANGEROUS, BETTER IN SHORTER BURSTS WITH A NEWTONIAN FLIGHT MODEL. VERY FUN AND CHALLENGING. IT ALSO HAS GREAT VR SUPPORT IF YOU'RE INTO THAT.

AND AS ALWAYS

THANK YOU FOR READING

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